

## MALVAZIJA

*Grape varieties:* 100% Malvazija istrska

*Winemaking process:* Hand harvest of biodynamic cultivated grapes. Pressing and must decantation. Spontaneous fermentation with natural yeast present on the grapes. Nine months maturation of the wine on fine lees in stainless steel. Bottling according to biodynamic calenda

*Wine description:* light, sunny yellow and lively colour. Distinguished by its complex nose. Aromas of white flowers, peach, citruses, dried grass, spices. A full-body and distinct mineral taste. High complexity and smoothness.

Recommended serving temperature: 6 -11 °C

Vintage: 2024

Number of bottles: 5000

Alcohol: 12,68 % vol.

Sugar residual: 0,4 g/l

Total acidity: 4,96 g/l

Volatile acidity: 0,37 g/l

Free SO<sub>2</sub>: 21 mg/l

Total SO<sub>2</sub>: 72 mg/l

PH:3,33

Certification: Organic and Biodynamic - Demeter

Packing: case 6 or 12 bottles x 0,75l



**GUERILA**  
vina/wines